

EMPRESS ROSE



Beer

ON THE HANDLES (14 oz)

Rotational **MP**
(ask your server for today's selections)

LOCAL STAPLES (473 mL)

SYC Pinseeker Lager **9**

SYC First Timer IPA **10½**

Sea Change The Wolf NEPA **10½**

Sea Change Blonde Ale **9½**

Blindman Five of Diamonds
Pilsner **9½**

Blindman Triphammer
Robust Porter **10½**

Omen Brewing Company
Red Harbour Irish Red **9½**

Omen Brewing Company
Spilt Milk Stout **9½**

Analog Brewing Retro Stylez
Pre-prohibition Style Cream Ale **9**

Cabin Brewing Supersaturation
New England Pale Ale **11**

Heathen's Brewing
Tropical Haze IPA - GF **12**

SYC Non Alcoholic IPA **9½**

Caesars

CAESAR SATURDAYS!

Enjoy double signature
Caesars for only \$12



PAUL'S PICKLED CAESAR

12 (10Z) 16 (20Z)

*House infused pickled Stoli Vodka,
Walter's clamato juice, pickle juice,
Woodshed spiced rim, garden pickle spear*

THE WOODSHED CAESAR

12 (10Z) 16 (20Z)

*Stoli Vodka, Woodshed Caesar spiced
ketchup, Walter's Clamato,
Woodshed spiced rim,
bocconcini, Real Deal
pepperoni*



Cocktails

WORKSHOP STAPLES

LEMON MERINGUE

14 (1½oz)

Limoncello, Galliano, lemon juice, egg whites

SMOKE & OAK

16 (2oz)

Buffalo Trace, simple syrup, house made orange bitters. served smoking table side

APEROL NEGRONI

16 (2.75oz)

Tanqueray gin, Aperol, Sweet Vermouth, orange peel

DARK & DIRTY DACQUIRI

\$15 (2oz)

Bacardi Anejo 4-year aged rum, fresh lime juice, simple syrup, on ice, salted rim, sugared rim

MEAT HOOK

17 (2.5oz)

Buffalo Trace bourbon, Alvear sweet vermouth, Auchentoshan, maraschino liqueur, cherry

EMPRESS ROSE

16 (2oz)

Empress Gin, lemon juice, rose syrup, prosecco

NEW YORK SOUR

16 (2.5oz)

Buffalo Trace bourbon, lemon juice, simple syrup, red wine float

GIN-GIN MULE

15 (1.5oz)

Tanqueray gin, fresh muddled mint, lime juice, simple syrup, ginger beer

VODKA

CRANBERRY SPRITZER 13 (1.5oz)

Stolli vodka, Cointreau, rosemary syrup, cranberries, soda

BIJOU

16 (3oz)

Tanqueray gin, sweet Vermouth, Chartreuse, orange peel

For Everyone

HAND PRESSED ROASTI COFFEE CO.

Americano	4¾
Cappuccino	5¾
Café Latté	5¾
Espresso	4

TEA

The Tea Girl assorted loose leaf tea	5
Workshop Sun Tea <i>(ask your server for today's creation!)</i>	5½
London Fog	7
Chai Latte	7

HAND CRAFTED DRINKS

Pom Thyme Lemonade	7
<i>POM juice, lemon juice, thyme syrup</i>	
'Pear'-fect Punch	7
<i>Cranberry juice, pear syrup, ginger beer</i>	
Orange Vanilla Coconut Temple	7
<i>Fresh squeezed orange juice, Tea Girl vanilla coconut tea syrup, grenadine</i>	
Fresh Squeezed Juice	5
<i>Orange or grapefruit</i>	

SPECIALTY SODAS

Grizzly Paw Sodas	355 ml 5
<i>Grapefruit</i>	
<i>Root Beer</i>	
<i>Black Cherry Cola</i>	
<i>Orange Cream Soda</i>	
San Pellegrino Sparkling Water	500 ml 6



Weekend Brunch

10AM - 3PM

WORKSHOP
★ EATERY ★

NEW YORK SOUR



VODKA CRANBERRY SPRITZER



Wines by the Glass

Great way to try something new...

WHITES

	6oz	9oz	BTL
Riff Pinot Grigio <i>Italy</i>	10½	16½	42
Cedar Creek Riesling <i>Kelowna, BC</i>	12½	18¾	49
Mission Hill Estate Series Chardonnay <i>West Kelowna, BC</i>	11½	17¾	45
Gerard Bertrand Change Sauvignon Blanc <i>France</i>	10½	15¾	41
Dirty Laundry Gewurztraminer <i>Summerland, BC</i>	12½	18¾	49
La Maldita Gernacha Rosé <i>Spain</i>	10½	15¾	41
Mionetto Prosecco	11		43

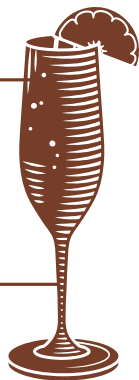
RED

	6oz	9oz	BTL
Mission Hill Estate Series Pinot Noir <i>West Kelowna, BC</i>	12½	18¾	49
Care Crianza Tempranillo Merlot <i>Spain</i>	11½	17¾	45
La Linda Malbec <i>Argentina</i>	12	18	47
Lapis Luna Cabernet <i>California</i>	12½	18¾	49
Gran Passione 'Baby Amarone' <i>Italy</i>	13	19½	51
Henry of Pelham Baco Noir <i>Ontario</i>	12½	18¾	49
Penfolds Shiraz Cabernet <i>Australia</i>	12½	18¾	49



BUBBLY SUNDAYS!

Join us Sunday Brunch
for **\$8 mimosas!**



THE
greenhouse
AT VICTORIA

NEW MENU COMING NOVEMBER!

OPEN ALL WINTER LONG!

ROBERT SPENCER
HOSPITALITY

WORKSHOP
★ EATERY ★

THE
greenhouse
RESTAURANT

WOODSHED
BURGERS

White by the Bottle



Wild Goose Pinot Gris <i>Okanagan Falls, BC</i>	54
Martin's Lane Riesling <i>Okanagan Valley, BC</i>	79
Turnbull Sauvignon Blanc <i>Napa Valley, California</i>	74
Yalumba Eden Valley Viognier <i>Australia</i>	52
Astrolabe Sauvignon Blanc <i>New Zealand</i>	48
Wild Goose Autumn Gold <i>Okanagan Falls, BC</i>	54
Checkmate Knight's Challenge	
Chardonnay <i>Oliver, BC</i>	98
Butter Chardonnay <i>California</i>	57

BUBBLES

Mission Hill Brut <i>Kelowna, BC</i>	56
<i>Fine mousse, crisp lemon finish</i>	
Benjamin Bridge Brut <i>Nova Scotia</i>	77
<i>A luscious, rich palate, with great intensity & vibrancy</i>	
Taittinger Cuvée Prestige <i>Champagne, France</i>	89
<i>Flavours of poached pear, lemon curd, and beautiful citrus showing a creamy, delicate texture</i>	

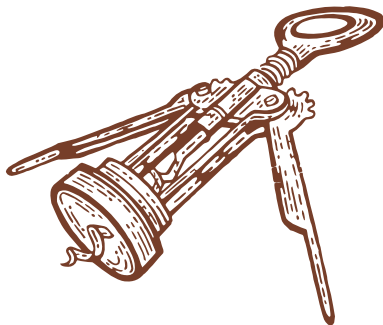
Red by the Bottle

Treana Cabernet Sauvignon <i>Paso Robles, California</i>	79	Luca Malbec <i>Argentina</i>	69
Run Riot Pinot Noir <i>California</i>	52	Cliff Lede Cabernet Sauvignon <i>California</i>	159
Martin's Lane Pinot Noir <i>Okanagan Valley, BC</i>	98	Road 13 5th Element <i>Oliver, BC</i>	95
Quinta Quietud <i>Spain</i>	68	Turnbull Cabernet Sauvignon <i>Napa Valley, California</i>	115
Burrowing Owl Syrah <i>Oliver, BC</i>	78	Viberti Buon Padre Barolo <i>Italy</i>	99
Austin Hope Cabernet Sauvignon <i>Paso Robles, California</i>	112	Michele Castellani Cinque Stelle Amarone <i>Italy</i>	105
Joel Gott Zinfandel <i>California</i>	54	Luigi Bosca Finca Los Nobles Cabernet <i>Argentina</i>	98
Jim Barry Lodge Hill Shiraz <i>Australia</i>	50	Earthquake Zinfandel <i>California</i>	72
Checkmate Merlot <i>Oliver, BC</i>	98		



PUT A CORK IN IT!

Can't finish a bottle?
Not to worry, we will
cork it for you to enjoy
at home!



RS catering



We Cater to You.

FOR MORE INFORMATION & TO PLAN YOUR EVENT VISIT

THEWORKSHOPEATERY.COM

Premium Spirits

1oz pours

VODKA

Stoli	8
Grey Goose	10
Strathcona Spirits	9

RUM

Flor de Cana Seco	8
Bacardi Anjeo Cuatro	9
Gunpowder & Rose Chaga	10
Krakken Black Spiced	10

GIN

Tanqueray Dry	8
Star of Bombay	9
Empress 1908	10
Hendrick's	10
Botanist	10
Strathcona Spirits Barrel Aged	10

WHISKEY

Bear Face Triple Oak	9
Bear Face One Eleven	10
Canadian Rockies 21 Year	16
Glendalough Irish	9
Crown Royal	9

BOURBON

Knob Creek Small Batch	10
Maker's 46	12
Weller's Special Reserve	10
Eagle Rare 10	16
Blanton's Original	21
Woodford Reserve	11
Woodford Double Oaked	15

SCOTCH

Ardbeg 10 Year	14
Glenmorangie The Original	13
Auchentoshan Three Wood	15
Aberfeldy 16 Year	23

AGAVE SPIRITS

Siempre Plata	11
Don Julio	14
Patrón Añejo	20
Sombra Joven Mezcal	11
Cabrito Reposado	10

LEMON MERINGUE



End on a Happy Note!

SIPPERS

Grand Marnier

Remy VSOP

Godiva White Chocolate Liqueur

Select Bitter Apéritif

Alvear Artisinal Vermouth

FORTIFIED WINES

Taylor Fladgate 10 Year Tawny *Portugal*

Eva Cream Semi Sweet Sherry *Spain*

Sandeman 20 Year Tawny *Portugal*

Alvear Fino Sherry *Spain*

Black Sage Pipe *BC, Canada*

1oz pours

9

13

8

8

8

2oz pours

10

12

17

8

9

After Dinner

ROSEMARY TODDY 14 (1½oz)

Bearface whisky, lemon juice, honey, fresh rosemary, cinnamon stick

PECAN IRISH MOCHA 14 (1oz)

Maple pecan whisky, Godiva white chocolate liqueur, fresh pulled Roasti espresso.
(ask for it iced!)

INSOMNIAC MARTINI 16 (2½oz)

Stoli vodka, Kaluha, Baileys,
fresh pulled Roasti espresso

MEAT YOUR NEW NEIGHBOURS

WOODSHED
-WS-
BURGERS

NOW SERVING
2307 Ellwood Dr & 10723 124 St

THEWOODSHEDYEG.COM



ROBERT SPENCER

HOSPITALITY

When we opened the doors to Workshop Eatery in the fall of 2015 we set about providing handcrafted cuisine & genuine hospitality. In the months, and years that followed the community embraced us and the warm & welcoming experience we delivered.

With the desire to grow in a way that complimented Workshop Eatery, in the spring of 2019 we turned the idea of Woodshed Burgers into a reality. We aimed to continue our philosophy, sourcing incredible local ingredients, and providing warm hospitality, but in a fun and very approachable environment.

In the fall of 2019 we looked to grow again, adding the Greenhouse Restaurants, by providing the food & beverage for three of Edmonton's city

owned golf courses. By the spring of 2020, the world looked a little different, but that didn't stop this team from opening the clubhouse operations, maintaining Workshop Eatery, and even adding a second Woodshed Burgers location, in Edmonton's Ellerslie community.

Today, we are a resilient restaurant group, operating six establishments, employing over 100 of Edmonton's finest hospitality personalities, and doing our best to be a positive light in the communities we do business.

Whether it's a casual burger with family, date night with a loved one, a special family milestone, patio beers after a round of golf, or a one of a kind catered event, one thing is certain. You'll be sure to feel the difference in our handcrafted cuisine & genuine hospitality.

Happy Endings

WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE 12

White chocolate vanilla custard, raspberries, sugar crust, coconut oatmeal streusel

FLOURLESS CHOCOLATE 'CAKE' 12

Espresso ganache, Pinocchio's sesame ice cream, raspberry jam

TRIPLE COCONUT PIE 12

Coconut pastry cream, chantilly cream, toasted coconut, flaky coconut pastry

BOURBON POACHED PEAR 12

Pistachio shortcake, whipped chai ganache, shaved pistachio chocolate, caramel

Prefer your dessert more in the liquid variety?

ROOT BEER FLOAT 8

Grizzly Paw Root Beer & Pinocchio's vanilla bean ice cream

or better yet.....

SPIKED ROOT BEER FLOAT 13¾

Grizzly Paw Root Beer, 1oz Stoli Vodka
or Buffalo Trace Bourbon &
Pinocchio's vanilla bean ice cream

AFFOGATO 8

Espresso over Pinocchio's
Vanilla Bean Ice Cream

or better yet.....

DRUNKEN AFFOGATO (1oz) 11

Espresso & Kahlua over Pinocchio's
Vanilla Bean Ice Cream



GLUTEN FRIENDLY FOOD OPTION AVAILABLE



DAIRY FREE



VEGETARIAN CHOICE